



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Green Tea Crème Brûlée

Makes 4

1¼ cups heavy cream  
¼ cup whole milk  
⅓ cup + 2 teaspoons granulated sugar  
pinch table salt  
3 green tea bags (or 1 tablespoon loose tea)  
4 large egg yolks  
1 teaspoon vanilla extract  
2 teaspoons brown sugar

1. Adjust an oven rack to the lower-middle position and heat the oven to 300°F.
2. Combine ½ cup cream, the milk, ⅓ cup sugar, and the salt in a medium saucepan; submerge the tea bags in the liquid; bring the mixture to a boil over medium heat, stirring occasionally to ensure that the sugar dissolves. Take the pan off of the heat and let the mixture steep for 15 minutes to infuse the flavors.
3. Meanwhile, place a kitchen towel in the bottom of a large baking dish or roasting pan and arrange four 4- to 5-ounce ramekins (or shallow fluted dishes) on the towel. Bring a kettle or large saucepan of water to a boil over high heat.
4. After the cream has steeped, remove the tea bags or strain the loose tea; stir in the remaining ¾ cup cream to cool down the mixture. Whisk the yolks in a large bowl until they're broken up and combined. Whisk about half of the cream mixture into the yolks until they're loosened and combined; repeat with the remaining cream and the extract; whisk until the mixture is evenly colored and thoroughly combined. Strain through a fine-mesh strainer into a 2-quart measuring cup or pitcher (or clean medium bowl); discard the solids in the strainer. Evenly divide the mixture among the ramekins.
5. Carefully place the baking dish with the ramekins on an oven rack; pour boiling water into the dish, taking care not to splash water into the ramekins, until the water reaches two-thirds height of the ramekins. Bake until the centers of the custards are just barely set and are no longer sloshy, and a digital instant-read thermometer inserted in the center of one ramekin registers 170 to 175 degrees, 30 to 35 minutes (25 to 30 minutes for shallow fluted dishes). Begin checking the temperature about 5 minutes before the recommended time.
6. Transfer the ramekins to a wire rack; cool to room temperature, about 2 hours. Set the ramekins on a rimmed baking sheet, cover tightly with plastic wrap, and refrigerate until cold, at least 4 hours or up to 4 days.
7. Uncover the ramekins; if condensation has collected on the custards, place a paper towel on the surface to soak up moisture. Mix the 2 teaspoons granulated sugar with the brown sugar. Sprinkle each ramekin with about 1 teaspoon of the sugar mixture; tilt and tap the ramekins for even coverage. Ignite torch and caramelize sugar. Refrigerate the ramekins, uncovered, to re-chill, 30 to 45 minutes (but no longer); serve.